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SOME EASTER BREAKFASTS.

BY MARGARET MUCHMORE.

IN the days of good fellowship and joy, and a return to the material things of life which follow the glad Eastertide, the Easter breakfast holds a place of honor. A series of three breakfasts, arranged by a charmingly original young hostess, are worthy of chronicling. In the first place, thirty-three of her "dear five hundred friends" were in this way favored with her proverbial hospitality, the table on each day having covers for twelve. The cloth of cream damask was all "broidered o'er" with yellow jonquils, so, as consistency is the watchword of this gracious hostess, the flowers which filled the great cut-glass bowl in the centre of the table were jonquils. Bunches of these flowers of promise were laid in front of each plate, forming a wreath about the table, and were tied upon the branching candelabra, which held yellow candles and shades. The service was white and gold and the menu began with grape fruit, prepared with sherry. This was followed by some cereal croquettes and shirred eggs, by chops or broiled chicken, alternating, an *entrée*, a punch served in oranges, a bird and salad, and with every course came a garnishing in the way of a jonquil laid upon each plate. The ice was moulded in egg forms of maccaroon cream in a nesting of spun sugar, and following the coffee came



A Home Made Folding Screen.

amber chartreuse. The wine was champagne, and yellow and white bonbons filled small favor bowls of white Venetian glass. The plate cards, which were in shape of, and painted to represent a jonquil, contained appropriate quotations done in gold, and the mistress of the feast furthered the tone symphony of the occasion with her gown of yellow chiffon and satin.

A simple Easter breakfast planned by a young housekeeper of resource was all in green and white, the settings of the dining-room being white. Upon the round, enameled bare table were placed plate doilies embroidered in green. And the centre square to match, needs a beautiful old majolica bowl, decorated in green, filled with white tulips, and some quaint candelabra with white candles and pale green shades on either side. Cut glass dishes of olives and white radishes were placed about, and individual bonbon dishes filled with green and white bonbons had been ingeniously devised of empty egg shells, glued upright upon a small piece of cardboard in a ruching of white tissue paper. The plate cards were also composed of empty egg shells, which had been dyed a pale green, and strung upon a white baby ribbon, and bore the guest's name and a seasonable quotation in white ink. The menu was most simple, consisting of white grapes with Maraschino, hominy croquettes with scrambled eggs, broiled ham and creamed potato balls, followed by a tomato and cheese omelette, fried chicken with egg sauce, a salad of white heart lettuce and French peas, and an ice, pistache cream in the form of an egg, set in a wreathing of white tulips. The wine was white, and creme de menthe followed the coffee. The bowl of tulips resolved itself into favor bouquets, and upon ingenious simplicity was founded the feast of good-fellowship which this Easter breakfast provided.

EASTER LUNCHEONS OR DINNERS.

BY HESTER M. POOLE.

WITH the coming of Easter the earth seems to break forth into gladness, and beauty blossoms anew. Festivals are rife, and the house-mistress seeks novel and charming forms of entertainment.

In some of these the Easter lily, sacred from long association, is the central decoration. In one case my lady has decided to sink her pot of lilies in a bank of softest moss. Upon a large, old-japaned salver she heaps it, sloped from the lily stalk on all sides to the salver edge. Beneath the moss, and following the slope, she will bunch enough soft, dark cambric to fill the space and furnish a surface for the moss. From its centre will rise the lily shaft, its pure, stately blossoms and its perpendicular lines making a charming contrast with the mossy bank beneath.

The severe outline of the mound's edge my lady will soften with a fringe of tiny ferns, placed flat upon the snowy linen and apparently growing from the moss. A wreath of the same, either maiden-hair or a smaller variety, will half enclose, on the inner edge, the plate of each guest.

Beside each plate, in a slender vase, will be bunched some lilies of the valley and a tiny frond, with large crystal bowls of lilies and greenery at either end of the table.

There is white china and colorless crystal, and the only relief will be a modicum of green, as in candle-shades, where that tint alternates with white, and in bonbons and olives. Even the menu prolongs these themes. There will be cream soup, breast of chicken, salad, celery, peas, potato puffs and spinach, and for dessert pistachio cream, served in calla lilies. The stamens will be removed, and at the last moment the ice packed within. The menu cards are in the form of a large lily.

At another day my lady intends giving a violet luncheon. With not too coarse wire



A Decorative Curling-Iron Holder.

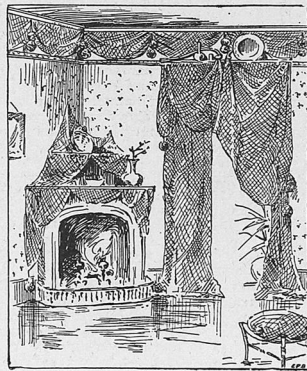
she will coil the similitude of a large oval basket with upstanding handle. This will be packed with moss, into which will be thrust the violet stems, with leaves enough to conceal the wire. They can be made to look as if growing in their native haunts.

In front of each plate will be placed another, slightly smaller, also filled with moss and violets, edged with leafage. In the centre of each nest will repose an Easter egg, on which will be painted a cluster of violets. In all, there will be no decoration exactly duplicated.

The central light of the chandelier or electrolier above the table will show a violet-tinted shade, while those encircling it are white. From the centre will be extended three narrow satin ribbons—one violet between two white—down to the tiny violet gardens in front of each plate. Beneath them the ends are pinned to the cloth to keep the ribbons in place.

Soft violet gauze will be thrown over the tops of the curtain poles, and the hostess herself will wear a confection of violet and white, with a touch of green.

She says, were she able to do so, she would use orchids instead of violets, and half cover the cloth with that royal flower, as if they had been scattered over it by a lavish and luxurious hand.



Suitable for Summer.